



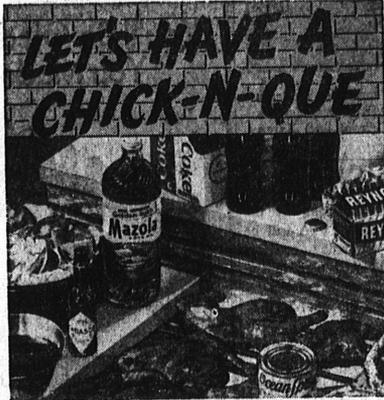
# CHICKENS

# 39¢ lb.

PURE DELIGHT IN JIM DANDY'S PLUMP AND TENDER FRIED CHICKEN... AMAZINGLY DEEP GOLDEN, RICH COLOR, REALLY APPEALING AND WAIT 'TIL YOU TASTE THE LIP-SMACKING TENDERNESS OF THESE... REAL EATING PLEASURE!

DELIVERED FRESH DAILY... THERE'S NO TWO WAYS ABOUT IT, JIM DANDY CHICKEN IS REALLY WONDERFUL... IT LOOKS SO GOOD, IT SMELLS TEMPTING AND TASTES DELICIOUS... AND MAN-O-MAN, HAS JIM DANDY TRIMMED THE PRICE THIS WEEKEND. DON'T MISS THIS BARGAIN... LOAD YOUR FREEZERS TODAY, AT THIS SPECIAL LOW PRICE!

CUT UP PAN READY CHICKEN FRYERS 45¢ lb.



Here's What You Serve At A CHICK-N-QUE To Make It A Sure-Fire Success!

- CHICKENS BARBECUED • OCEAN SPRAY CRANBERRY SAUCE
- POTATOES BAKED IN REYNOLDS WRAP
- TOSSED GREEN SALAD • COCA-COLA

- Recipe for Chick-N-Que Sauce:
- 1/4 cup Mazola oil
  - 1/4 cup lemon juice or other vinegar
  - 1/2 cup water
  - 1 1/2 tablespoons salt
  - 3 tablespoons sugar
  - 1 1/2 teaspoons Tabasco sauce
  - 2 to 3 broiler-fryer chickens, split lengthwise, quartered, or breast and leg parts

To Prepare Sauce: Measure Mazola Oil, lemon juice or vinegar, water, salt, sugar and Tabasco into saucepan. Heat to boiling. Keep hot for broiling chicken. Mix thoroughly before each broiling. If you prefer a highly seasoned sauce increase Tabasco and add mustard and Worcestershire sauce.

To Broil Chickens: If using halves or quarters, broil with tip behind shoulder joint onto rack. Broil with the barbecue sauce. Place on grate set 12 inches or more from heat—skin side away from heat. Cook slowly until tender, turning frequently and broiling each time. Allow 1 to 1 1/2 hours total cooking time. Drumstick should twist easily out of thigh joint. If parts are used, thicker pieces should be fork-tender. Just before serving brush chickens with any leftover sauce or use for dunking.

Indoor Oven Method: Place chicken, skin side down, in shallow broiling pan lined with Reynolds Wrap. Baste with sauce. Place in preheated hot oven (400° F) until lightly browned, about 25 minutes. Reduce heat to 325° F. Turn skin side up. Continue broiling 25 to 30 minutes. Baste frequently to use all the sauce. Test for doneness as described above. Serve with some dripping. Total cooking time for 2 lb. ready-to-cook broilers: 50 to 60 minutes. \*Smallest results depend upon slow cooking—glowing coals (not flames) and proper distance from heat.

## Plush Horse Begins Style Show Series

The Plush Horse in Hollywood Riviera, swinging into the gay summer season tomorrow, Friday, May 24, begins a series of informal weekly luncheon fashion shows in the picturesque English-Normandy restaurant.

The policy of presenting the latest styles from the leading Torrance and harbor area shops and designers is being inaugurated by Elsie and Harold Gelber, owners of the Plush Horse.

The first pageant of smart women's apparel will be given tomorrow beginning at 12:30 p.m.

Every Friday, during luncheons at the Plush Horse, entrancing fashions, accessories and other accoutrements of style will be displayed by lovely South Bay models. Reservations are suggested.

## Mrs. Burdick Entertains at Bridal Party

The home of Mrs. Neil Burdick, 1407 Cota, was beautifully decorated last Wednesday evening in a pink and white color theme for the miscellaneous shower given honoring Miss Sharon Allison, June bride-elect.

Pink and white gladioli and white wedding bells decorated the fireplace. The dining table held a cake ornamented with pink bells and flanked by white tapers.

Prizes were awarded to the winners in several games and Miss Allison opened her gifts. Refreshments were served.

Bringing gifts for the future bride were: Mmes. H. L. Allison, O. Rogers, George Benson, Sharon Benson, Mike Yarbrough, Robert Phelps, C. D. Derigan, Al Ostrander, John Hill, Don Lopez, George Mann, Clark Winney, Jim Parks, A. J. Haviemier, Robert Caldwell, A. Jensen, Maud Benson.

Others were Mmes. Bryce Foster, J. Turner, Pete Magiore, Joe Pyatt, Harry Green, Wayne Schooley, C. Sikara, Ed Sands, O. Davis, B. Giacomini, B. Hilsner, Jerry Morris; and Miss Frances Caldwell.

## A Fun Party

A "pallid pachyderm party" was held Tuesday in the Pinks' Patio, the home of Mr. and Mrs. Robert Pinkney, 361 Paseo de Gracia, for the benefit of the Redondo-Palos Verdes unit of the Woman's Auxiliary of the Hawthorne Community Hospital.

The party was the occasion of a luncheon and white elephant auction, the once-a-year fund-raising activity of this unit. There are five units in the South Bay area which make up the auxiliary.

Mrs. Robert Pinkney was in charge of the affair. She was assisted by Mmes. Max Weber, Paul Howey, William Doran, Henry Upholt and Ben Kuchar. The event was attended by more than 50 guests.

## Youth Symphony Plans Audition on Saturday

Auditions for the Harbor Area Youth Symphony will be held this Saturday at 3 p.m. at the home of Conductors Eugene Minor, 1631 W. 216th St.

The organization is composed of young musicians who like to play classical music. It is sponsored by Mrs. Gloria Thorpe, Harbor City. According to Minor, there is a particular need for string players. Interested persons may contact Mike Gibbons.

## Shrine Club Spring Dance

The South Bay Shrine Club will hold its annual spring dance on Friday, May 24, at the Palos Verdes County Club, 3301 Via Campesina, Palos Verdes Estates. This will be a very special affair, as the Potentate of Al Malaikah Temple, Dr. Richard O. Bullis and Mrs. Bullis, will be honored guests.

Fellowship Hour will begin at 6:30 p.m., followed by dinner at 8 p.m. Music will accompany the social hour, and dancing after dinner will be the prerogative of Eddy Thorne. Dress will be informal.

All Shriners, their ladies and guests are invited, regardless of Temple affiliation. Reservations may be made by telephoning President Richard Conroy or Secretary Robert Lee Pearson.

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Because of uniform drainage Kansas has no natural lakes.

SMALL SIZE—1 to 3 LBS. AVG.  
**RIBS 49¢ lb.**

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UNION ROYAL BRAND ALL MEAT  
**LARGE BOLOGNA 39¢ lb.**  
BY THE PIECE

CRANBERRY SAUCE No. 300 Can 19¢

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BEANS & BEANS 2 1/2' CAN 19¢

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DONUTS Pkg. of 6 21¢

A delicious cake donut that is superior in quality and flavor.

8 INCH—APRICOT or APPLE PIES Reg. 66¢ 59¢

Tangy fillings in a rich-flaky crust.

WHITE BUTTER CAKE

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WITH DELICIOUS ICINGS—Reg. 98¢ 89¢  
Available in most Jim Dandy Markets

COCA COLA KING SIZE 6 for 55¢

STA-CRISP SODA—1-lb. Box **CRACKERS 15¢**

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CUCUMBERS... 5¢ ea.

REALLY FRESH... REALLY TREE RIPE

GRAPEFRUIT 8 lb. Bag 32¢

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